Perfecting the Non-Exact Science of Mass Feeding

Mike Patterson – The Salvation Army Lee Stocks – American Red Cross Gaylon Moss – NC Baptist Men Glenn Wisbey – NCEM Logistics

Essential Information

- 1. Partners
- 2. Process
- 3. Placement

Mass Feeding Task Force Partners

A Brief History



American Red Cross



NC Baptist Men



The Salvation Army



NCEM



NCDA-USDA

Elements of Mass Feeding

Supply









Preparation



Delivery

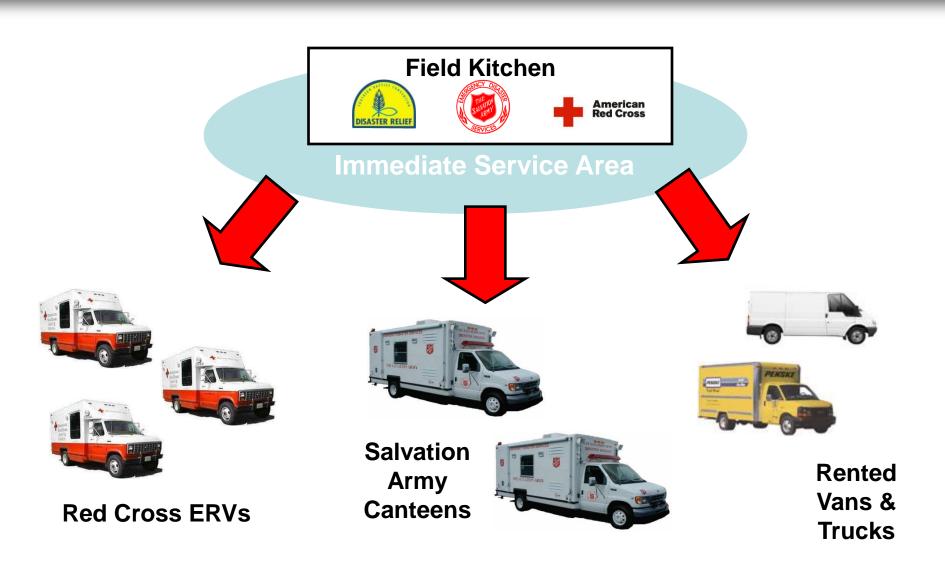








Sustained Phase: Hub and Spoke

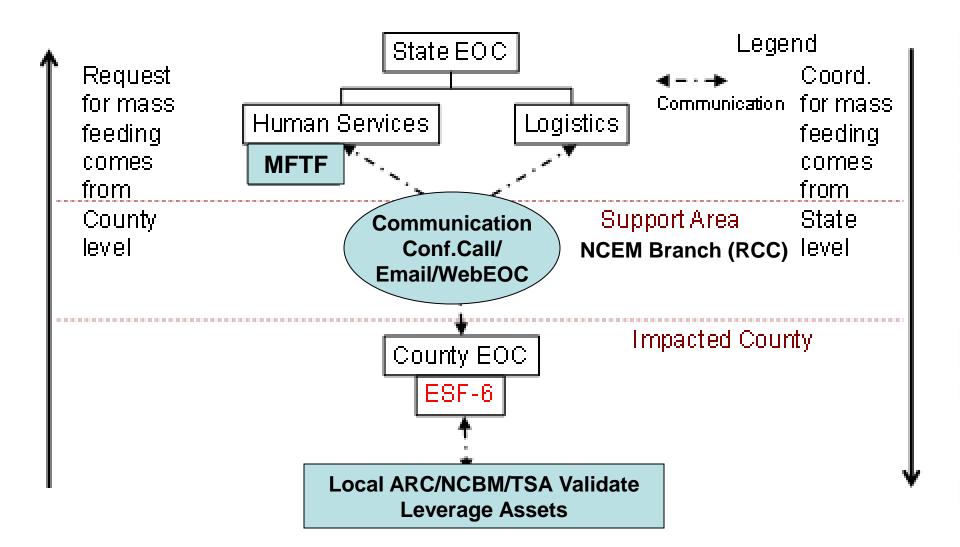


Mass Feeding Concept of Operations

Pre (Incident) Landfall

- Mass Feeding Task Force (MFTF) Coordination Conference Calls
 - NCEM HS/LOG, Branch Representation (RCC), ARC, TSA, NCBM
- Review forecast & feeding projections from planning model (e.g. ESF6 – MSExcel Spreadsheet)
- Anticipated/Planned POD locations
- Coordinate logistical support for kitchens/sites
- Mobilize and deploy resources (ARC/NCBM/TSA & NCEM support)

Mass Feeding Concept of Operations



- Pre-landfall
 - What mobile feeding resources are available?
 - Volunteers
 - Field kitchens
 - Canteens
 - ERV's
 - Food supply
 - Pre-selected site availability
 - Logistical support

- Pre-landfall
 - What is the track of the storm?
 - How many may be affected?
 - What part does geography have to play?

- What are the gaps?
 - How do we fill them?
 - Can we fill them?

Placement Information cont'd

What logistical support is needed?

Logistics

Dry Storage Trailer

Refrigerated Trailer

Dry Storage Trailer

Refrigerated Trailer



SANITATION





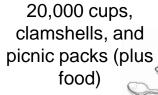


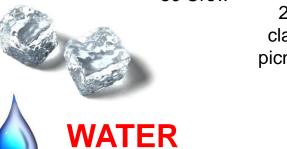
Field Kitchen

TYPE II: Up to 20,000 meals per day

Personnel
1 Manger
30 Crew





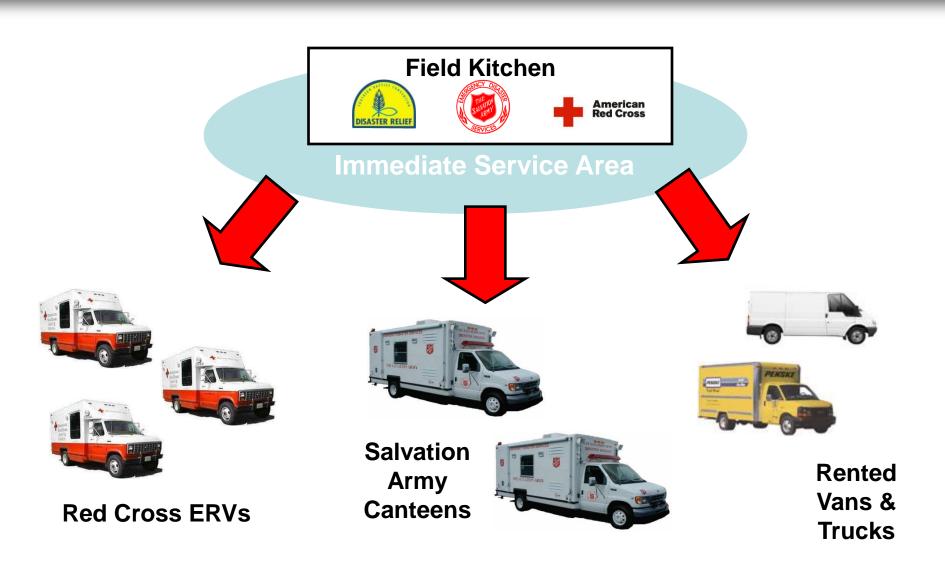




Post Landfall

 Site Selection is primary step. The goal is to place "hub" in a location with good ingress/egress and proximity to road system that will cover the area (not just a county).

Sustained Phase: Hub and Spoke



Post Landfall

– Next, how many meals are needed and for how long? The answer determines the kitchen size and type. Use media reports, EM info., local contacts, and social media to make best determination. **Population** and **geography** must be considered.





Type 2 / Type 3 NC Baptist Men kitchen units like the one pictured can provide 10,000 or 20,000 meals per day.



Kitchen Site Selection Guidance For Optimum Efficiency

- Maximum leverage of organizational assets (preexisting, available facility)
- Parking lot (flat, no obstacles)
- Ease of ingress & egress
- Infrastructure (power, water, sewer, refrigeration, communication)
- Sanitation (cleaning, waste disposal)
- Proximity to impacted community (miles/hours of driving time)
- Housing for volunteers
- Security (traffic control & night hours)
- Accessibility for food resupply

Placement Information cont'd

How will the food be distributed?
 Push/pull?

– Delivered to affected area?

– Drive thru/Walk up?

Supply and Delivery









Essential Information

- Closing the hardest part
 - When?
 - Who are the stakeholders?
 - How to manage closing food inventory onsite?
 (It's paid for you know.)
 - What will be communicated to clients?

THANK YOU!

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